

The Best Coffee in The World

The new wave of gourmet coffee is here, and it is not about latte art or how well dressed your barista is. Instead, the new wave coffee movement emphasizes quality, history, philosophy, and pushing for excellence in all the subtle components that come together to make a life-changing cup of coffee.

For most connoisseurs, the journey of how your gourmet coffee got to your cup is now just as important what it tastes like when it gets there. Connoisseurs and new wavers are bringing features like progressive coffee growing, processing, roasting, and brewing practices to the forefront of the coffee experience.

In this guide, we have highlighted some of the most interesting and exclusive beans currently being roasted, to help you on the road to true coffee heaven.

What is new-wave coffee?

[New-wave coffee](#) is the shift from viewing coffee as a simple commodity, to viewing it as an experience.

This new wave champions the ideology that coffee should be appreciated for artisanal qualities such as terroir, processing, roasting and brewing techniques, and considered in the context of the particular supplier's trade agreements. This progressive coffee movement aims to produce the highest quality coffee, taking it beyond just a morning ritual.

The [new wave of coffee aficionados](#) are bringing the coffee drinking experience on par with wine appreciation. However, beware, paying more for a cup or just heading into the trendiest cafés, is not going to guarantee a great cup of coffee. A knowledge of the brands' harvesting, growing, processing and history will help you pick the perfect cup for your caffeinating ritual.

What is gourmet coffee?

Coffee is rated on a 100-point scale, graded for characteristics much like wine's. [Only coffees ranging from 95-100 are considered luxury class](#). Specialty coffee is a term used to refer to anything [over 80 points](#).

Some argue that [gourmet coffee is nothing like wine](#). With a high-quality red wine, for example, aging is a common and appropriate practice; for coffee, the contrary will increase the quality and price: freshness. Obviously, there is nothing gourmet about a stale cup of coffee, but it is always important to find out when the beans were roasted.

In [the new wave](#) of coffee, there is an emphasis on micro-roasting. Micro-roasting ensures that no coffee beans were roasted more than one week before consumption. Most of the beans available in regular grocery stores will have been roasted at minimum a few months before - so if you are looking for luxury, direct trade, single origin, fresh, high-quality beans, you will need to look further afield than just your local supermarket.

How can I get gourmet Coffee?

The very best gourmet coffee is very expensive to make and produce on a mass scale, and nearly impossible to offer within a traditional business model. Coffee aficionados like [Bryan-David Scott](#) have created exclusive clubs that offer the highest quality cups of coffee (all cups are an astounding 100 points), to elite groups